



COPYCAT OLIVE GARDEN MENU PLAN

SALAD

OLIVE GARDEN SALAD



[RECIPE HERE](#)

BREADSTICKS

OLIVE GARDEN BREADSTICKS



[RECIPE HERE](#)

SOUP

PASTA E FAGIOLI SOUP



[RECIPE HERE](#)

ENTREE

OLIVE GARDEN CHICKEN PASTA



[RECIPE HERE](#)

HOMEMADE OLIVE GARDEN DRESSING

2 PACKS OF ITALIAN DRESSING MIX
 1 ½ CUPS OLIVE OIL
 ⅔ CUP WHITE VINEGAR
 ½ CUP WATER
 ¼ CUP MAYONNAISE

WHISK ALL OF THE INGREDIENTS TOGETHER IN A MEDIUM BOWL.

** THE RECIPE HAS BEEN DOUBLED IN ORDER TO YIELD 3 CUPS (24 OZ) AS NEEDED FOR THIS MENU PLAN

MAKE THE DRESSING FROM SCRATCH!

SHOPPING LIST

PROTEIN

- LEAN GROUND BEEF (1 LB)
- BONELESS SKINLESS CHICKEN BREASTS (1 ½ LBS)

PANTRY STAPLES

- PEPPERONCHINIS (1 CUP)
- CROUTONS (1 CUP)
- OLIVE GARDEN DRESSING (24 OUNCES)
- DRY ACTIVE YEAST (1 PACKET)
- SUGAR (2 TBSP)
- EXTRA VIRGIN OLIVE OIL (4 TBSP)
- FLOUR (3 ½ CUPS)
- DITALINI PASTA (1 CUP)
- COOKED PASTA (16 OZ)

CANNED

- BLACK OLIVES (1 CUP)
- CRUSHED TOMATOES (1 28-OZ CAN)
- BEEF BROTH (2 14.5-OZ CANS)
- CANNELLINI BEANS (1 15-OZ CAN)
- RED KIDNEY BEANS (1 15-OZ CAN)

PRODUCE

- SALAD MIX (1 24-OZ BAG)
- ROMA TOMATOES (3)
- RED ONION (1)
- ONION (1)
- LARGE CARROTS (2)
- CELERY (4 RIBS)
- FRESH PARSLEY (1 TBSP)

SEASONINGS

- GARLIC POWDER (1 TSP)
- ITALIAN SEASONING (1 TBSP)
- BAY LEAVES (2)
- SALT & PEPPER

DAIRY

- SHREDDED PARMESAN (1 CUP)
- UNSALTED BUTTER (6 TBSP)
- CREAM CHEESE (8 OZ)